



*The art and skill of
Bartender*



BAR

A bar (also called a pub, tavern, beer garden, or saloon) is an establishment that serves alcoholic drinks — beer, wine, liquor, and cocktails — for consumption on the premises.

The term “bar” is derived from the specialized counter on which drinks are served. Patrons may sit or stand at the bar and be served by the bartender, or they may sit at tables and be served by cocktail servers. The “back bar” is a set of shelves of glasses and bottles behind that counter. In some establishments, the back bar is elaborately decorated with woodwork, etched glass, mirrors, and lights.

A photograph of a classic, wood-paneled bar. The bar has a long, dark wood counter with several stools lined up. Behind the counter, a well-stocked bar is visible with various bottles of liquor. The walls are covered in dark wood paneling, and there are framed pictures on the wall. A large, ornate chandelier hangs from the ceiling, casting a warm glow. The overall atmosphere is cozy and traditional.

TYPE OF BARS

A bar's owners and managers choose the bar's name, décor, drink menu, lighting, and other elements which they think will attract a certain kind of patron. However, they have only limited influence over who patronizes their establishment. Thus, a bar originally intended for one demographic profile can become popular with another. For example, a gay bar with a dance floor might, over time, attract an increasingly straight clientele. Or a blues bar may become a biker bar if most its patrons are bikers.

A cocktail lounge is an upscale bar that is typically located within a hotel, restaurant, or airport.



Cocktail Lounge

Wine Bar

A wine bar is an elegant bar that serves only wine (no beer or liquor). Patrons of these bars may taste wines before deciding to buy them. Some wine bars also serve small plates of food or other snacks. This type of bar was designed to combine a bar with the wine-tasting concept. Guests can ask for small samples of the wines before choosing to purchase a bottle, carafe, or glass of wine.





Beer Garden

Beer gardens can serve large numbers of patrons at one time. According to typesofbars.com, they originated in Germany in the 1800's. A beer garden is typically an outdoor open-air establishment that serves food in addition to the beer and can seat hundreds, and sometimes thousands, of guests at a time.



Brewpub

A brew pub has an on-site brewing capacity and serves craft beers as well as the usual range of alcoholic beverages.

Brewpubs typically have standard beers considered staples that are brewed and served throughout the year. They also sell seasonal beers that are only brewed during short periods of the year. Along with beer, mixed drinks, liquor and food may be offered at a brewpub.



Cigar Bar

Cigar bars offer the opportunity for smokers to enjoy alcohol while smoking either cigars or cigarettes. The bar caters to customers who live in locations which have banned smoking in restaurants and other bars. The ability to serve other types of liquor, mixed drinks, and food depends on the local laws.

Sport Bar

A sports bar combines the opportunity for guests to enjoy food, beer, and other types of alcohols with the ability to watch sports on TV. Sports bars usually feature decorations from local community, college or professional teams on the walls. Televisions are located throughout the bar, showing live sports broadcasts as well as other sports-related programming.



A music bar is an establishment specializing in live music.



Music Bar

Types of Alcoholic Beverage Served in Bars

Beer is one of the world's oldest and most widely consumed alcoholic beverages, and the third most popular drink overall after water and tea.[5] It is produced by the brewing and fermentation of starches which are mainly derived from cereal grains — most commonly malted barley although wheat, maize (corn), and rice are also used.

Alcoholic beverages that are distilled after fermentation, or are fermented from non-cereal sources (such as grapes or honey), or are fermented from unmalted cereal grain are not classified as beer.

The two main types of beer are lager and ale. Ale is further classified into varieties such as pale ale, stout, and brown ale.

Beer



Wine

Wine is produced from grapes, and fruit wine is produced from fruits such as plums, cherries, or apples. Wine involves a longer fermentation process than beer and also a long aging process (months or years), resulting in an alcohol content of 9%–16% ABV. Sparkling wine can be made by means of a secondary fermentation.

Fortified wine is wine (such as port or sherry), to which a distilled beverage (usually brandy) has been added.



Spirit

Unsweetened, distilled, alcoholic beverages that have an alcohol content of at least 20% ABV are called spirits. Spirits are produced by the distillation of a fermented base product. Distilling concentrates the alcohol and eliminates some of the congeners. For the most common distilled beverages, such as whiskey and vodka, the alcohol content is around 40%.

Spirits can be added to wines to create fortified wines, such as port and sherry.



Cocktail

A cocktail is an alcoholic mixed drink that contains two or more ingredients—at least one of the ingredients must be a spirit.

Cocktails were originally a mixture of spirits, sugar, water, and bitters. It now means almost any mixed drink that contains alcohol. A cocktail today usually contains one or more kinds of spirit and one or more mixers, such as soda or fruit juice. Additional ingredients may be sugar, honey, milk, cream, and various herbs.



Cocktail Examples

Daiquiri

30ml White rum
15ml Lemon Juice
5 ml Sugar syrup

Shake and Strain



Dry Martini

30ml Gin

5 ml Dry Vermouth

Stir and Strain





Frozen Margerita

30ml Tequila

30ml Triple Sec - orange flavoured liqueur

30ml Lemon Juice

Salt Rimmed Glass

Pina Colada

30ml White rum

30ml Coconut cream

30ml Fresh cream

90ml Apple juice

2-3 piceces of garnishing

Blend



Non-alcoholic beverage

alcoholic beverage (also known as a virgin drink) is defined in the U.S. as a beverage that contains less than 0.5% alcohol by volume.

Non-alcoholic versions of some alcoholic beverages, such as non-alcoholic beer (“near beer”) and cocktails (“mocktails”), are widely available where alcoholic beverages are sold.



Mocktail Examples



Mid Summer Dream

40 ml - rose syrup

60 ml - pineapple juice

300 ml - soda chilled

200 g - chopped mixed fruit
(pineapple, kiwi, banana)

1 tsp - mint leaves, chopped

Stir



Carribean Delight

1 - tender coconut water, chilled
60 ml - orange juice
2 tsp - rose syrup
a dash of lemon juice

Stir

Sparkling Virgin Cosmo

60 ml cranberry juice

30 ml fresh lime juice

150 ml club soda or seltzer

Lime wedges for garnish

Sugar for frosting (optional)

Shake and Strain



Bartender Rules & Regulations

- 1.) No Smoking, Eating, Drinking: Smoking, eating and consuming non-alcoholic beverages are to be done totally out of sight of any and all guests.
- 2.) No Drinking of Alcohol: Consuming alcohol before or during event will result in immediate dismissal.
- 3.) No Using Drugs: Drug use before or during the event will result in immediate dismissal.
- 4.) No Chewing Gum: Use mints if you wish.
- 5.) No Using Cell Phones: From when guests arrive and until they leave, the use of cell phones is prohibited. Your cell phone should be put away a not visible in any way.

Bartender Rules & Regulations

- 6.) Never Throw anything: Always hand things to people politely. Never toss anything to a trash can, in the staging area and especially behind bars. Place your hand below the rim of the receptacle and release.
- 7.) Arrive On Time & Stay: Be prepared to stay until you are released. ALL early departures must be approved before the event begins. Late arrivals stand the chance of being asked to go home.
- 8.) Clock In & Clock Out: When you arrive at an event, you must clock in and when you leave you must clock out. If you don't, then you never worked and you will not get paid for the event.
- 9.) Never Talk Back to the Caterer or to Any Guests: If there is a problem, quietly talk to a manager in charge to resolve the situation.
- 10.) No Stealing: What you arrive with at an event, is exactly what you should leave with.

Bartender Rules & Regulations

11.) Dress Code: All staff are to arrive in black pants (Waiter pants or slacks — NO JEANS), black socks, and black close toed shoes (NO SNEAKERS)

12.) Responsible Alcohol Vending: Remember that if you are the bartender or simply a waiter, cleaner, attendant (any position) at an event, it is your legal responsibility to make sure that the person you are serving is legal to drink age.

13.) All Staff Members Are To Be Well Groomed: Dress and appear as if you were employed by IBM. If you have long hair, put it in a ponytail or make it look presentable. Facial hair must be trimmed, and some companies prefer no facial hair at all. If you need a haircut – get one. No Heavy or no perfume/cologne at

Important quality you can have is a great attitude and a beautiful smile!

Calculating Beverage Cost

Keeping in mind that eventually you want to compare your beverage cost with industry averages, how you determine the numbers must be consistent with industry practices. The industry standard is based on the Uniform System of Accounts for Restaurants (a handbook available from the National Restaurant Association). This system clearly identifies what items are included in each part of the beverage cost formula and is briefly outlined below.

$$\text{Beverage Cost} = \text{Cost of Beverage Sales} / \text{Total Beverage Sales}$$

General Guidelines

Establish a specific time period for analysis.

The beverage sales and costs should be generated during a set accounting time period of at least two weeks or more typically, every 28 days, or monthly. Soft drinks, juices, coffee, and other non-alcoholic beverage sales are included in food cost calculations, not beverage cost calculations.

STEP BY STEP - CALCULATING BEVERAGE COST

1. TIME FRAME

Working with your accountant and managers, set up a regular time frame to analyze beverage cost. It is critical that the elements of the beverage cost calculation (sales, inventories and purchases) are representative of this time period.

2. BEVERAGE SALES

This is the relatively easy part - total the customer checks or reports from point-of-sale registers - making sure to only include sales generated from beverage sources (sources other than beverage should be allocated to a “food” or “other income” account). Remember to use sales generated only within the allotted time frame.

Example: Beverage Sales (Liquor, Beer, Wine) \$1,850

3. COST OF BEVERAGE SALES

The costs associated with beverage sales are comprised of purchases and inventory level adjustments. In our experience, this part of the calculation is often computed incorrectly. Determining the amount of purchases for the time period is straightforward:

Total all beverage purchases (include delivery charges)

Controlling Beverage Cost

There are many methods used to control liquor costs and every operator needs to determine which methods should be implemented. The following are some basic methods that could be applied. A combination of several different controls is the best way to ensure tight control and therefore see the maximum potential liquor sales offer.

1. Par stocked bar

The bar should be stocked based on a number of bottles of each brand sold on the busiest day plus a margin for safety.

Bottles should only be restocked by managers and only on a bottle for bottle basis.

2. Receiving and storing

Purchasing and receiving functions should be undertaken by separate individuals. The beverage buyer should not be the same person receiving the merchandise. A receiving report is generated by the purchasing manager stating the quantities, sizes, and agreed upon prices for the order. The receiver is responsible for inspecting the order when it comes in and making sure it matches the report.

All bottles received should be marked in a way that makes the bottle-identifiable as a house bottle (to prevent bartenders from bringing in their own bottles and keeping the profits)

All received merchandise should then be stored in a locked area where access is limited to as few people as possible (ideally just one), as this allows shortages to be traced.

3. Maintenance

A perpetual inventory should be maintained for each time period with adjustments for purchases and requisitions. This perpetual inventory should be compared against a physical inventory at the close of every period and variances should be noted and investigated.

4. Bartending standards

All bartenders should be required to complete all transactions for sales immediately, either by opening a tab or accepting payment. Any delay in this makes it easier to “forget” to ring in a sale.

Some method of recording sales should be employed in a consistent way. Either red lining a dupe once payment is made or filing copied dupes for each shift. An accurate pouring method should be utilized. Drink recipes should be consistent and readily available.